

PRINCIPAL MENU

We recommend 2-3 dishes per person.

All dishes are freshly prepared and are served as and when they are ready. Please speak to a member of the team if you wish to have these at your preferred pace.

TO GRAZE

-Side of Bread with Oil and Hummus (v, *)	3.95
-Mixed Olives (v, df, gf)	3.00
-Anchovies in Oil and Garlic (gf, df)	5.00
-Mixed Olives and Breads (v, *)	6.50
-Catalan Bread (v, df,*)	4.00
-Padron Peppers with Sea Salt (v, df, gf)	4.95
-Salmon and Crab Fish cakes with Lemon Aioli	5.50
-Spanish Meat Selection and Breads (*)	9.50
-Spanish Cheese Board with Breads (v,*)	9.50
-Spanish Meats and Cheese with Breads (*)	12.95
-Vegetarian Anti Pastis and Breads (v, *) (Artichoke, Red Peppers, Sun-blush Tomatoes and Olives)	9.95

BRUSCHETTAS

-Black Pudding with Chorizo, Serrano Ham and Fried Egg	5.95
-Goats Cheese Mousse with Red Onion and Sun-blush Tomatoes (v)	4.50
-Salmon, Prawn and Crab (df)	4.50
-Mushroom, Garlic and Cream (v)	4.95
-Serrano Ham with Manchego Cheese	4.95

SALADS

-Seafood Salad, Mussels, Prawns, Crab, Octopus and Squid (df, gf)	6.95
-Anchovy, Tomato, Shallot and Olives (gf, df)	5.75
-Tomato, Onion, Rocket and Manchego Salad (v, gf)	4.50
-Grilled Goats Cheese with Beetroot and Spinach (v, gf)	5.95
-Smoked Rainbow Trout Fillet with Tomato and Coriander Salsa (gf, df)	6.50

SEAFOOD

-Dorne of Sea Trout Fillet with Tomato, Red Onion and Pepper Sauce (gf, df)	8.50
-Tuna Steak with Roasted Peppers, Tomato and Coriander Salsa (gf, df)	8.50
-Octopus, Sun-blush Tomato, Chorizo and Potatoes (gf, df)	9.95
-King Prawns with Chilli Garlic and Coriander Butter (gf)	7.95
-Haddock on Spinach, Chive Veloute, Serrano Ham with a Poached Egg (gf)	8.50
-Estrella Battered Cod Pieces with Lemon Tartar Aioli	7.95
-Cod Loin with Chick Pea and Chorizo Stew (gf, df)	9.50
-Roasted Monkfish Tail Wrapped in Serrano Ham with Spiced Paprika and Mussel Sauce (gf)	9.95
-Salmon, King Prawn and Chorizo Pinchos (gf)	8.95

MEAT

-Chicken, Chorizo and Padron Pepper Pinchos with Chorizo Aioli (gf, df)	9.50
-Crispy Chicken with Chilli and Coriander Dressing (gf)	9.50
-Spiced Chicken with Saffron Rice and Peppers (gf, df)	9.50
-Pulled Pork Sliders with Apple, Onion Relish and Aioli	8.00
-Beef and Thyme Meatballs with Tomato and Garlic (gf, df)	7.50
-Belly Pork with a Brandy Cream and Mushroom Sauce and Potato Puree (gf)	9.50
-Chorizo Sausages in Rioja Red Wine Sauce (df,*)	7.50
-Pieces of Beef with Rioja Wine, Chorizo, and Potato	8.50

VEGETARIAN

-Garlic Mushrooms with Cream, Garlic, Parsley (v, gf)	5.95
-Artichoke with Spinach and Mushrooms (v, gf, df)	6.50
-Tenderstem Broccoli, Garlic Oil and Chilli Flakes (v, gf)	6.50
-Spinach and Goats Cheese Stuffed Peppers with a Manchego Crust (v, gf)	6.95
-Chick Pea, Tomato and Garlic Stew (v, gf, df)	5.95
-Saffron Vegetable Spanish Rice (v, gf, df)	6.00

SIDE DISHES

-Patatas Bravas with Garlic Aioli (v, gf)	4.95
-Patatas Parmesan (gf)	4.50
-Patatas Egg, Serrano Ham and Paprika (gf)	4.95
-Potato and Cheese Bake with Chorizo and Deep Fried Egg (gf)	7.50
-Potato Skins with Chorizo, Manchago and Sour Cream (gf)	5.50
-Halloumi Fritters (v)	4.95
-Goats Cheese with Roasted Veg (v, gf)	6.00
-Cous Cous with Roasted Veg (v, df)	5.00
-Spanish Potato and Onion Tortilla (v, df, gf)	6.50
-Serrano Ham and Manchego Croquettes	5.50
-Pulled Pork Croquettes with Onion and Apple	6.50
-Mushroom Croquettes with Aioli (v)	5.50
-Aubergine, Tomato, Courgette and Manchego Cheese Bake (v, gf)	6.50

DESSERTS

-Seville Orange Crema Catalan (v, gf)	6.95
-Churros and Chocolate (v)	6.95
-Basque Baked Vanilla Cheesecake (v)	6.95
-Chocolate Brownie and Pistachio Crumb (v)	6.95
*All served with a choice of Cream or Ice Cream	
-Vanilla, Honeycomb, Salted Caramel Ice Cream	5.50

Feel free to ask us questions about the menu.

KEY

(v)- Vegetarian
(gf)- Gluten Free
(df)- Dairy Free
(n)- Contains Nuts

(*)- Please ask for Gluten Free Options

ALLERGENS.

Our dish descriptions do not always mention every single ingredient used, so please ask if you are unsure. Please inform us of any allergy or dietary requirement when ordering. Our Kitchen contains all manor of ingredients so all though we try our very best, unfortunately we can not guarantee any cross contamination will not take place.